



FOOD SAFETY WORKSHOPS FOR YOUR FOOD BUSINESS

Mission Mountain Food Enterprise Center and the Montana Food and Agriculture Development Center Network is pleased to offer the following trainings for Montana food businesses

November 5-6th, 2018 Hazardous Analytical Critical Control Point (HACCP)
Instructor: Dr. Richard Dougherty

Where: Mission Mountain Food Enterprise Center, Ronan Time: 8:00-5:00 lunch on your own both days

Cost: \$150.00 includes workbook, certificate and refreshments.

Register at: https://lccdc.ecenterdirect.com/events/502

November 7-8th, 2018- Better Process Control School for Acidified Foods

Instructor: Dr. Richard Dougherty

Where: Mission Mountain Food Enterprise Center, Ronan Time: 8:00-5:00 lunch on your own both days

Cost: \$250.00 - includes workbook, certificate and refreshments.

Register at: https://lccdc.ecenterdirect.com/events/501

Please contact Yvette Rodriguez, MMFEC Food Safety Coordinator at 406-676-5907 or yvette.rodriguez@lakecountycdc.org or Jan Tusick, Center Director at 406-676-5905 or jan.Tusick@lakecountycdc.org with any questions or if special dietary requirements are needed.